BOLOGNA BISCUITS

Your family will like this hearty, inexpensive main dish

BOLOGNA BISCUITS WITH VEGETABLES

Brown lightly in skillet . . . **¼ cup chopped onion**
in . . . . . **1 tbsp. fat or drippings**

Stir in . . . . . **1 cup ¼-in. cubes bologna (¼ lb.)**
2 tbsp. GOLD MEDAL Flour
½ tsp. salt
⅛ tsp. pepper

Add . . . . . **2 cups cooked tomatoes**

Cook, stirring constantly, until slightly thickened and smooth.

Add . . . . . **¾ cup cooked diced carrots**
¾ cup cooked cut green beans

Heat thoroughly.

Pour into square pan, 8x8x2-in. Drop 8 or 9 Bologna Biscuits by tablespoonfuls on top of hot vegetable mixture.

Bake *25 to 30 minutes* until lightly browned in *hot oven* (425°). *Serves about 5.*

BOLOGNA BISCUITS

Sift together into bowl . . . **1 cup *sifted* GOLD MEDAL *"Kitchen-tested"* Flour**
1½ tsp. double-action baking powder
½ tsp. salt

Cut in . . . . . **2 tbsp. shortening**

Mix in . . . . . **1 cup ¼-in. cubes bologna (¼ lb.)**

Stir in . . . . . **½ cup milk**